



At Cellar our menu is based around great produce and mostly cold small plates for you to enjoy while you have a glass of wine or two! Every week we will have two hot specials as well which complement the rest of the menu.

SEAFOOD

Oysters 2.5
Shallot dressing, lemon

Anchovies 4

Dressed Crab 19
Aioli, sourdough

Prawns 8
Aioli

MEAT

Saucisson & Manchego 7.5

Duck Mousse Pate 9
Chuntesy, Sourdough

Bellota Jamon 10
Fried almonds

Duck Rillettes 9
Chuntesy, Sourdough

VEGETARIAN

Hummus 7
Olive oil, Za'atar

Sourdough, house butter 5

Olives 5

Banderillas 5

Cellar Pickled Veg 8

PLATTERS

Cellar Platter 30
A selection of continental & local cheese, chutney, charcuterie, crackers, sourdough, pickles, olives

Cellar Seafood Platter 35
*Crab, prawns, mussels, whelks, oysters, sourdough, aioli, shallot dressing
(24 hours notice)*

Cheese board 10/15/20
A selection of local and continental cheeses, chutney, sourdough, crackers, chutney & quince

Charcuterie Board 16
A mix of salamis from Curing Rebels, pickles, sourdough

Lobster Platter 65
Our Cellar platter with a whole lobster (36 hours notice needed)

Vege Board 16
A selection of all out current vegetarian options